



Summer Institute 2021

FURTHER READING, VIEWING, AND THINKING:

- » [*The efficiency curse.*](#) A *Washington Post* essay by Michael Pollan that examines how the COVID-19 pandemic tested the resiliency of our ‘better’ food system.
- » [*The Sickness in Our Food Supply.*](#) Michael Pollan’s *New York Review* article makes the case not only for a different food system but for a radically different diet as well. Michael also spoke with KQED on the same topic in this [radio interview.](#)
- » [*The ‘New Science’ Of Psychedelics.*](#) Michael Pollan’s interview on NPR’s *Fresh Air*.
- » [*This Is Your Mind on Plants.*](#) Michael Pollan’s latest book challenges how we think about drugs, and explores the powerful human attraction to psychoactive plants—and the equally powerful taboos.
- » [*The Agriculture Resilience Act.*](#) Chellie Pingree’s primer on a bill that aims to give farmers the tools they need to become net-zero by 2040.
- » [*The Farm Bill: A Citizen’s Guide.*](#) Dan Imhoff and Christina Badaracco translate “legalese” and political jargon into an accessible primer on this important piece of legislation.
- » [*Goodbye, U.S.D.A., Hello, Department of Food and Well-Being.*](#) In this *New York Times* opinion piece, Ricardo Salvador and Mark Bittman make the case for rethinking the mission of the US Department of Agriculture.
- » [*Racial Inequity in the Food System.*](#) This post from the National Young Farmers Coalition provides an introduction to “heirs property” and resources for working towards racial justice.
- » [*Farming While Black.*](#) Leah Penniman offers a comprehensive manual and “how-to” for all aspects of small-scale farming.
- » [*An Afro-Indigenous Approach to Agriculture and Food Security.*](#) Leah Penniman argues that we cannot have a healthy food system if we ignore racial justice or the health of the land in this *Civil Eats* op-ed.
- » [*Save Me the Plums.*](#) Ruth Reichl’s latest memoir documents her time at the helm of *Gourmet*, during the heyday of the magazine.
- » [*See You on Sunday.*](#) Sam Sifton’s latest book helps us rediscover the art of Sunday supper and the joy of gathering with friends and family.

- » [What if Central Park were home to a massive urban farm?](#) Amber Tamm offers a proposal to honor the legacy of a forgotten Central Park neighborhood with a farm to feed New York's neediest.
- » [Letters to a Young Farmer.](#) Some of the most influential farmers, writers and leaders of our time share their wisdom and insight in an anthology of 36 essays and letters.
- » [Milk Street: Cookish.](#) The latest cookbook from Christopher Kimball's *Milk Street* presents a fresh approach to cooking that cuts time and trouble, but never compromises flavor.
- » [High on the Hog.](#) Chef and writer Stephen Satterfield explores how African American cuisine transformed America in this Netflix series.
- » [The Table Stays White.](#) Hannah Giorgis' *Atlantic* article examines the national discussion around racism in food media.
- » [Forked: A New Standard for American Dining.](#) Saru Jayaraman offers a highly researched argument for why restaurant employees' pay and benefits are a vital measure of quality in American dining.
- » [Nickel And Dimed.](#) In this classic work, Barbara Ehrenreich goes undercover as an unskilled worker to reveal the struggles of surviving as a low-wage worker.
- » [The Winona LaDuke Chronicles.](#) Winona LaDuke offers a collection of current, pressing and inspirational stories of Indigenous communities.
- » [Ricekeepers.](#) Winona LaDuke's *Orion* article discusses a struggle to protect biodiversity and a Native American way of life.
- » [No Soil. No Growing Seasons. Just Add Water and Technology.](#) This *New York Times* article explores the growth of large-scale hydroponic farming, and the debate that surrounds this new style of food production.
- » [The Martha Blog.](#) Martha Stewart shares an up-close and personal perspective of her life through blog posts and photos.
- » [Food for Thought, Food for Life.](#) Susan Rockefeller's film inspires us to think differently about what we eat, and to make changes that will positively impact our health, our Earth, and our communities.
- » [Check, Please.](#) *The New Yorker* provides a glimpse into the kitchen at Eleven Madison Park and the challenge of creating a world-class restaurant—and turning a profit.
- » [The Third Plate: Field Notes on the Future of Food.](#) Dan Barber's 2014 book offers a new form of American eating where good farming and good food intersect.
- » [Chef's Table - Season 1 | Dan Barber.](#) Netflix's profile of chef Dan Barber and his restaurant, Blue Hill at Stone Barns.
- » [Civil Eats.](#) A daily news source for critical thought about the American food system.
- » [Food Tank.](#) A think tank focused on building a global community for safe, healthy, nourished eaters.